



Sesame Pasta Chicken Salad

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

10

Description

A refreshing light pasta salad with a delicious Asian flair Great for a summer cookout or picnic Tastes great right away and even better if you can allow it to marinate for a while

Ingredients

- - ¼ cup sesame seeds - 1 (16 ounce) package bow tie pasta - ½ cup vegetable oil - ½ cup light soy sauce - ½ cup rice vinegar - 1 teaspoon sesame oil - 3 tablespoons white sugar - ½ teaspoon ground ginger - ¼ teaspoon ground black pepper - 3 cups shredded
- cooked chicken breast meat - ½ cup chopped fresh cilantro - ½ cup chopped green onion

Instructions

1. Heat a skillet over medium-high heat. Add sesame seeds
2. and cook stirring frequently until lightly toasted. Remove from heat
3. and set aside. Bring a large pot of lightly salted water to a boil. Add pasta
4. and cook for 8 to 10 minutes
5. or until al dente. Drain pasta
6. and rinse under cold water until cool. Transfer to a large bowl. In a jar with a tight-fitting lid
7. combine vegetable oil
8. soy sauce
9. vinegar
10. sesame oil
11. sugar
12. sesame seeds
13. ginger
14. and pepper. Shake well. Pour sesame dressing over pasta
15. and toss to coat evenly. Gently mix in chicken
16. cilantro
17. and green onions.